



## Retail Food Establishment Inspection Report

Floyd County Health Department  
Telephone: 812-948-4726

X678

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name <b>Applebee's Neighborhood Grill</b>		Telephone Number <b>812-941-1600</b>	Date of Inspection (mm/dd/yr) <b>12-16-19</b>	PERMIT # <b>19-15</b>
Establishment Address (number and street, city, state, zip code) <b>3033 Grantline Rd New Albany, IN 47150</b>		Purpose: 1. <u>Routine</u> 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up <b>NO</b>	Release Date <b>10 days</b>
Owner <b>Ky Apple LLC</b>			Summary of Violations: <b>C 1 NC 7 R 0</b>	
Owner's Address <b>1409 Kingsley Ave unit 2 Orange Park FL 32073</b>		Menu Type (See back of page) <b>1 2 3 4 ✓ 5</b>		
Person in Charge <b>Herb Offutt</b>				
Responsible Person's E-mail				
Certified Food Manager <b>Herb Offutt 9-21</b>				

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
415	C		Observed Flying insects (gnats) around utility drain at 3-Comp.	2 days
174	NC		Observed spray bottle of oil at grill not labeled.	corrected
218	NC		Observed the following areas in need of repair; light bulb in fume hood, cold holding unit across from fryers, (ice is being used instead), damaged floor tiles in walk-in cooler near freezer door.	3 weeks
239	NC		Observed dishes near grill to not be covered or marked. PIC has marked top dishes to use as a cover.	corrected
256	NC		Observed missing thermometer in 2 drawer coolers at grill.	2 days
324	NC		Observed pipe leaking under table at warewash.	1 week
426	NC		Observed cigarettes <del>behind</del> in drains near back door. -provide receptacle-	today
430	NC		Observed mold growth on bottom side of counter above 3-Comp sink. Clean & paint.	2 weeks

Received by (name and title printed): <b>Herb Offutt</b>		Inspected by (name and title printed): <b>Thomas Snider, EHS</b>	
Received by (signature): 		Inspected by (signature): 	
cc:	cc:	cc:	

## MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

## Floyd County Health Department Inspection Notes

Code #	C/NC	Comments
		PIC: Herb Offutt
		CFH: 9-21
		Health Policy (Y) - N Food Code: (Y) - N
		Email:
✓ 218	NC	Cold hold down - using ice 11-19
✓ 426	NC	Cigs in drains
✓ 256	NC	Thermometer in drawer cooler
✓ 214	NC	bulb out in hood over grill
✓ 174	NC	label oil spray bottle - OK
✓ 324	NC	pipe leak under urinal
✓ 214	NC	damaged tile in walk-in
✓ 239	NC	Cover or in vent plates - make top
✓ 415	C	gnats in bar area
✓ 430	NC	mold under bar above 3-comp

